

A²
6. (Amended) A stirred tank for storing yeast slurry according to claim 4, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

7. (Amended) A method of manufacturing fermented foods such as beer according to claim 4, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Please add new Claims 9-12 as follows:

A³
9. (New) A stirred tank according to claim 2, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry. *page 33*

10. (New) A stirred tank for storing yeast slurry according to claim 5, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

11. (New) A method of manufacturing fermented foods such as beer according to claim 5, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

12. (New) A method of manufacturing fermented foods such as beer according to claim 6, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

13. (New) A method of manufacturing fermented foods such as beer according to claim 10, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

IN THE ABSTRACT

Please amend the Abstract on page 24 as shown in the marked-up copy to read as follows: